

## Red z karmelem

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **1.7**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | red ale                  | 2.5 kg (50%) | 90 %  | --- |
| Grain | red active               | 1 kg (20%)   | 90 %  | --- |
| Grain | Pilzński                 | 1 kg (20%)   | 81 %  | 4   |
| Grain | Pszeniczny               | 0.4 kg (8%)  | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.1 kg (2%)  | 75 %  | 30  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 10 g   | 60 min | 6 %        |
| Aroma (end of boil) | Cascade | 45 g   | 15 min | 6 %        |